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| Title | **Perform harvest and post-harvest operations** | | |
| Level | **3** | **Credits** | **24** |

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| Purpose | This competency standard identifies the competencies required to perform harvesting and post-harvest operations. Trainee will be able to plan and carry out the effective harvesting to handle the losses and quality. It will also strengthen the knowledge of post-harvest processing including sorting, grading and packaging to maintain the quality of farm produce. |

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| Classification ISCED | 0811 Crop and livestock production |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
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| F1. Ensure crop harvesting at right time | *Trainee must* be able to:  P1. Identify physiological maturity of crop for harvesting  P2. Adopt appropriate method of harvesting according to crop | * *Trainee must* know and understand:   K1. Crop ripening indicators  K2. Impact of observing proper ripening indicator on yield  K3. Types of machinery for crop harvest  K4. Different techniques of harvesting  . |
| F2. Manage post-harvest operations | *Trainee must* be able to:  P1. Perform weighing and filling in suitable packing of farm produce  P2. Arrange transport for farm produce at proper place within farm  P3. Carryout post-harvest treatment for safety of farm produce | * *Trainee must* know and understand: * k1. Calibration of weighing balance ‘ * k2. Suitable packing sources * k3. Importance of proper working of transport vehicle |
| **F3**. Manage safe storage after effective sorting, grading and packing of farm produce | *Trainee must* be able to:  P1. Perform sorting and grading of farm produce to ensure quality  P2. Carryout grade wise packing of farm produce  P3. Spray recommended chemical in the store before storage of farm produce  P4. Stack/ store the produce packing in proper way in store to ensure the quality of farm produce  P5. Maintain temperature and moisture as per requirement in store | * *Trainee must* know and understand: * K1. Importance of grade wise quality of farm produce * K2. Sorting of farm produce and its importance   K3. Quality material for packaging  K4. Requirement of ventilation in stores  K5. Requirement of temperature and moisture levels in stores  K6. Sprays/ chemicals required for storage |